



HIBACHI STEAK HOUSE

LUNCH MENU

Mon-Fri 11:30am to 2pm **Sat-Sun** 11:30am to 3pm

ENTRÉES

Served with Salad, Hibachi Vegetables and Steamed Rice

Additional charge for extra sides

Hibachi Udon	12
Wide Fried Noodles Prepared with Vegetables	
Hibachi Chicken	14
Tender Boneless Chicken Served with Mushrooms and Seasoned with Sesame Seeds	
Teriyaki Steak	18
Thinly Sliced Steak cooked with our own Teriyaki Sauce and Served with Mushrooms	
Hibachi Steak	19
Finely Aged New York Served with Mushrooms	
Filet Mignon	22
Carefully Selected Tenderloin Served with Mushrooms	
Hibachi Shrimp	19
Plump Fine Shrimp Prepared with Lemon and Butter	
Hibachi Calamari	18
Prepared with Lemon and Butter	
Hibachi Japanese Scallops	20
Lightly Floured Sea Scallops Prepared with Butter and Lemon	

COMBINATIONS

Served with Salad, Hibachi Vegetables and Hibachi Rice

Additional charge for extra sides

① Hibachi Steak* with Hibachi Chicken	23
② Hibachi Steak* with Prawns	28
③ Hibachi Shrimp with Scallops or Calamari	26
④ Hibachi Steak* and Calamari	23
⑤ Hibachi Steak* with Shrimp	25
⑥ Hibachi Steak* with Scallops	27

Upgrade to Filet Mignon 5

SIDE ORDER

Soup à la Japanese	3.5
Green Salad	4
Hibachi Rice <small>Fried Rice</small>	5
White Steamed Rice	2.5
Extra Dressing	2.5
Fried Onion	3.5
Fried Garlic	3.5

APPETIZER

Edamame	6.5
Garlic Edamame	9
Gyoza <small>Fried Pork Dumpling Served with Special Sauce</small>	9
Spring Roll <small>Selected Fresh Fried Vegetables and Pork</small>	9
Shrimp Tempura	15.5
Calamari Tempura	14
Vegetable Tempura	12
Beef Sashimi <small>Searched Slices of Flavored Beef w/Chef's Special Sauce</small>	19.5

Appetizers Grill Add-ons

Hibachi Calamari <small>Prepared with Butter and Lemon</small>	9
Hibachi Shrimp <small>Prepared with Butter and Lemon</small>	10
Hibachi Scallops <small>Prepared with Butter and Lemon</small>	11
Side Vegetables <small>Onions, Zucchini, Mushrooms</small>	6

DRINKS

Hot Japanese Tea	4
Soda / Ice Tea (Coke, Diet Coke, Sprite, Mr Pibb, Lemonade, Ice Tea)	4
Bottled Water Acqua Panna 750ml	7.5
Perrier	5

Japanese Beer (Asahi, Kirin, Sapporo) Sm 7 / Lg 10.5

Hot Sake Sm 6 / Lg 9.5

Plum Wine GI 9.5 / Btl 29

Glass **Bottle**

White Chardonnay	11.5	/	39
White Pino Grigio	9.5	/	35
White Napa Valley Chardonnay	-	/	62
Red Pinot Noir	9.5	/	35
Red Carbenet Sauvinion	10.5	/	39
Red Merlot	9.5	/	35
Red Kali Hart by Robert Talbott	-	/	54
LECOLE	-	/	56
DRY CREEK	-	/	65

Corkage Fee: 18 / Corkage Fee Magnum: 22

DESSERT

Ice Cream Vanilla, Matcha, Lychee, or Seasonal Flavor	4
<small>(Spring – Black Sesame, Summer – Mango, Autumn – Hojicha, Winter – Yuzu)</small>	